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This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and an exterior coating on ~~said the~~ shaped substrate made primarily from ~~dry-particulate~~ starch components, ~~said the~~ coating applied to ~~said the~~ substrate prior to cooking ~~said the~~ substrate and cooked in place thereupon.

Claim 2 (currently amended): The A new type of cooked food product as set forth in claim 1, wherein ~~said the~~ coating comprises a batter or slurry at the time it is applied and a dry layer on ~~said the~~ substrate after cooking.

Claim 3 (canceled)

Claim 4 (canceled)

Claim 5 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ substrate is in the form of a waffle.

Claim 6 (currently amended): The A new type of food product as set forth in claim 1, wherein the principal non-liquid ingredient of ~~said the~~ dough comprises a flour made from grain.

Claim 7 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ substrate has a shape having at least one slender and elongated portion, ~~said the~~ exterior coating forming a shell surrounding ~~said the~~ slender and elongated portion which strengthens it to resist breakage.

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Claim 8 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ food product comprises a deep-fried product.

Claims 9 (canceled)

Claim 10 (canceled)

Claim 11 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ potato-based dough includes at least some cooked potato prior to being cooked with ~~said the~~ substrate in place.

Claim 12 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ dough includes at least some dehydrated potato.

Claim 13 (canceled)

Claim 14 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ substrate and coating together comprise a parfried article.

Claim 15 (currently amended): The A new type of food product as set forth in claim 14, wherein said substrate and coating further comprises a non-fried finish-cooked component.

Claim 16 (currently amended): The A new type of food product ~~as set forth in claim~~ as set forth in claim 14, wherein ~~said the~~ substrate and coating further comprise a fried finish-cooked article.

Claim 17 (currently amended): The A new type of food product as set forth in claim 1, wherein ~~said the~~ food product comprises a parfried and frozen product.

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Claim 18 (canceled)

Claim 19 (currently amended): The A new type of food product as set forth in claim 1, wherein said the food product comprises a waffle.

Claim 20 (currently amended): The A new type of food product as set forth in claim 1, wherein said the food product comprises a baked product.

Claim 21 (canceled)

Claim 22 (currently amended): The A new type of food product as set forth in claim 20, wherein said the food product has a shape having at least one slender and elongated portion, said the exterior coating forming a shell surrounding said the slender and elongated portion which strengthens it to resist breakage.

Claim 23 (currently amended): The A new type of food product as set forth in claim 1, wherein said the substrate and coating have an overall thickness of not more than about 4 cm.

Claim 24 (currently amended): A method of making a food item, comprising the steps of:
making a ~~formable~~ moldable shape-retaining dough from non-grain edible natural food substance;
shaping said the ~~formable~~ moldable shape-retaining dough into a desired configuration;
coating said the shaped dough food item with a coating ~~dry particulate starch-~~
~~component ingredient mix~~; and
cooking said the shaped and coated non-grain dough food item with said the coating in place upon it, to thereby obtain a shaped food product having a crispy exterior and a soft interior.

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Claim 25 (currently amended): The method of claim 24, wherein ~~said~~ the step of cooking ~~said~~ the coated and shaped dough food item includes parfrying it and later finish-cooking it.

Claim 26 (currently amended): The method of claim 25, further including the step of freezing ~~said~~ the parfried food item prior to finish-cooking it.

Claim 27 (currently amended): The method of claim 25, wherein ~~said~~ the step of finish-cooking comprises reconstituting the frozen parfried food item by thawing it and then cooking it by using at least a selected one of the group consisting ~~essentially~~ of a gradient oven, a microwave oven, a toaster, a grill, a broiler, and a deep-fryer.

Claim 28 (canceled)

Claim 29 (currently amended): The method of claim 24, wherein ~~said~~ the step of making a food dough comprises using potato tuber as ~~said~~ the non-grain edible natural food substance.

Claim 30 (currently amended): The method of claim 24, wherein ~~said~~ the forming step comprises making a waffle shape from ~~said~~ the dough.

Claim 31 (currently amended): The method of claim 30, wherein ~~said~~ the step of finish-cooking includes using a toaster.

Claim 32 (currently amended): The method of claim 24, wherein ~~said~~ the step of shaping comprises forming ~~said~~ the dough into a pancake.

Claim 33 (currently amended): The method of claim 24, wherein ~~said~~ the step of shaping comprises forming ~~said~~ the dough into a shape which emulates a slice of a natural food.

Claim 34 (canceled)

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Claim 35 (currently amended): The method of claim 24, including the step of using at least some shredded non-grain natural food in making said the dough.

Claim 36 (currently amended): The method according to claim 35, wherein ~~said~~ the shredded non-grain natural food is at least partially dried before using it in making said the dough.

Claim 37 (currently amended): The method according to claim 35, wherein ~~said~~ the shredded natural food is at least partially dehydrated before inclusion in said the dough.

Claim 38 (currently amended): The method according to claim 25, wherein ~~said~~ the step of coating ~~said~~ the shaped dough food item comprises predusting it with a dry particulate starch-component ingredient mix and subsequently applying a particulate starch-component mix which is in batter/slurry form.

Claim 39 (currently amended): The method according to claim 29, including the step of using egg in the potato dough to increase cohesiveness of ~~sueh~~ the dough and help produce a fluffy and light internal consistency after cooking.

Claim 40 (currently amended): The method according to claim 39, wherein the dough comprises including the step of using at least one ~~some~~ stabilizer[s], ~~in said dough.~~

Claim 41 (currently amended): The A new type of cooked food product as set forth in claim 1 further comprising a slurry comprising a dextrin applied to the exterior coating on the substrate.

Claim 42 (currently amended): The A new type of cooked food product as set forth in claim 41, wherein the slurry further comprises rice flour.

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Claim 43 (currently amended): A new type of cooked food product comprising a shaped substrate made from a ~~moldable shape-retaining potato-based~~ dough, and a slurry comprising dextrin at least partially coating the shaped substrate, wherein the slurry is applied to the substrate prior to cooking the substrate and cooked in place thereupon.

Claim 44 (currently amended): The A new type of cooked food product as set forth in claim 43, wherein the slurry further comprises greater than about 10% rice flour.

Claim 45 (currently amended): The A new type of cooked food product as set forth in claim 44, further comprising an exterior coating comprising dry particulate starch components wherein the slurry is applied on an exterior coating on the substrate and the slurry and exterior coating are applied to the substrate prior to cooking the substrate and cooked in place thereupon.

Claim 46 (previously presented): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, an exterior coating on the shaped substrate made primarily from particulate starch component and a slurry comprising a dextrin component on the exterior coating; wherein the exterior coating and the slurry applied to the substrate prior to cooking the substrate and cooked in place.

Claim 47 (New): The new type of cooked food product as set forth in claim 44, wherein the dough comprises a moldable shape-retaining potato-based dough.

Claim 48 (New): A method of preparing food for consumption comprising:
providing a moldable shape-retaining potato-based dough;
shaping the potato-based dough into a desired end food product shape;
coating the shaped dough product with a coating comprising a starch component;
completely cooking the dough substrate and coating thereupon;
freezing the cooked product; and

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rethermalizing the frozen product by heating just prior to consumption.

Claim 49 (New): The method of claim 48, wherein the coating comprises dextrin.

Claim 50 (New): The method of claim 48, wherein the dough comprises a stabilizer selected from the group consisting of carageenan, gum arabic, guar gum, carboxymethylcellulose, or combinations thereof.

Claim 51 (New): The method of claim 48 further comprising the step of predusting the shaped dough product prior to coating the shaped dough product.

Claim 52 (New): The method of claim 51, wherein the coating comprises dextrin.

Claim 53 (New): The method of claim 52, wherein the dough comprises a stabilizer selected from the group consisting of carageenan, gum arabic, guar gum, carboxymethylcellulose, or combinations thereof.

Claim 54 (New): A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and an exterior coating on the shaped substrate comprising a starch, a dextrin, and a rice flour, the coating applied to the substrate prior to cooking the substrate and cooked in place thereupon.

Claim 55 (New): A method of making a food item, comprising the steps of:

- making a moldable shape-retaining dough from non-grain edible natural food substance;
- shaping the moldable shape-retaining dough into a desired configuration;
- coating the shaped dough food item with a coating comprising a dextrin and a rice flour; and
- cooking the shaped and coated non-grain dough food item with the coating in place upon it, to thereby obtain a shaped food product having a crispy exterior and a soft interior.